

AMENDMENT TO THE CLAIMS

1. (original) A process for producing a fresh sausage product, comprising, co-extruding a strand of edible material to create a substantially uniform layer of an edible casing forming material around an inner strand of food material; coagulating said casing forming material to form a casing around said strand of food material; linking said strand into individual portions; and lubricating said casing forming material with a flowable anti-dehydration agent ("ada") just prior to, during or after said coextrusion.

2. (original) A process according to claim 1 characterized by said food material containing fresh meat.

3. (currently amended) A process according to claim 1 characterized by said fresh sausage being a ~~United Kingdom~~ British breakfast sausage.

4. (currently amended) A process according to claim 3 characterized by said ~~United Kingdom~~ British breakfast sausage containing ~~RUSK~~ rusk.

5. (currently amended) A process according to claim 1 characterized by said ada being selected from the group consisting of edible oils, edible fats, and ~~or~~ polyhydric alcohols.

6. (currently amended) A process according to claim 5 characterized by the burning point of said ~~edible oils,~~

~~edible fats and/or polyhydric alcohols~~ ada being above 70 degrees Celsius.

7. (original) A process according to claim 1 characterized by said casing forming material having a dry matter of 3-25% by weight.

8. (original) A process according to claim 1 characterized by the coagulation of said casing forming material involving the use of a cross linking agent set in contact with said casing forming material.

9. (currently amended) A process according to claim 1 characterized by the ada is co-extruded simultaneously with the casing forming material around ~~an~~ the inner strand of food material.

10. (currently amended) A process according to claim ~~10~~ 9 characterized by said ada forming a layer between the inner strand of food material and the outer layer of casing forming material.

11. (original) A process according to claim 10 characterized by the ada being incorporated in a salt containing solution.

12. (currently amended) A process according to claim 1 characterized by the ada is applied by passing the strand of ~~sausage~~ edible material through a bath containing said ada.

13. (currently amended) A process according to claim 1 characterized by the ada being applied by showering the strand of ~~sausage~~edible material with the ada fluid.

14. (original) A process according to claim 1 characterized by that excess ada fluid removed from the sausage surface.